Merrychef

eikon™ e2

GB

Quick Start Guide

IMPORTANT INFORMATION - READ BEFORE USE - FULL GUIDE AVAILABLE FROM THE MERRYCHEF WEBSITE

INTRODUCTION

These ovens offer operators the flexibility of combination cooking with additional control over fan speed and microwave power.

Combination cooking enables high quality results to be achieved in a fraction of the time taken by conventional cooking, particularly when baking, browning, roasting and grilling dishes.

Once established, precise instructions for combination or convection cooking of selected items may be programmed into the oven's memory so that they can be repeated easily and accurately. Up to 1024 programs can be stored and simply recalled.

Multistage Programming
The oven controls offer even greater flexibility by allowing multistage programming. This enables the exact conditions required for quality results to be set according to the food type.

A single cooking program can have up to 6 stages, each stage controlled with its own time, fan speed and microwave power settings, (model dependent).

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

c) Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the (1) door (bent) (2) hinges and latches (broken or loosened) (3) door seals and sealing surfaces.

d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

The instructions outlined in this guide are intended to ensure the safety and long life of your Merrychef oven.

PLEASE READ THE FOLLOWING SAFETY INSTRUCTIONS CAREFULLY

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IMPORTANT INFORMATION READ BEFORE USE

Users are cautioned that maintenance and repairs should be performed by a Merrychef authorized service agent using genuine Merrychef replacement parts. Merrychef will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or installation instructions provided with the product, or any product that has its serial number defaced, obliterated or removed, or which has been modified or repaired using unauthorized parts or by unauthorized service agents. For a list of authorized service agents, please refer to the back page of this booklet. The information contained herein (including design and parts specifications) may be superseded and is subject to change without notice.

The easyToUCH screen display, layout and icons shown herein, are for guidance purposes only and are not intended to be an exact representation of those supplied with the oven.

This is a Quick Start Guide only. For further information refer to the relevant Installation and Operating instructions available from www.merrychef.com

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IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should be followed, including the following:

WARNING To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.

2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on the Introduction page.

3. This appliance must be grounded. Connect only to a properly grounded outlet. See "ELECTRICAL INSTALLATION".

4. Install or locate this appliance only in accordance with the provided installation instructions.

5. WARNING: Liquids or other foods must not be heated in sealed containers since they are liable to explode.

6. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapours in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.

7. This appliance should not be used by children.

8. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

9. WARNING: it is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of any cover which gives protection against exposure to microwave energy.

10 Do not cover or block any openings on the appliance including air vents/filters and steam outlet.

11 Do not store this appliance outdoors. Do not use this product near water —– for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.

12. Do not immerse the cord or plug in water.

13. Keep the cord away from heated surfaces.

14. Do not let cord hang over edge of table or counter.

15. Either:

i) When cleaning surfaces of door and oven that come together on closing the door, use only mild non-abrasive soaps, or detergents applied with a sponge or soft cloth.

ii) When separate cleaning instructions are provided, see door surface cleaning instructions.

16. To reduce risk of fire in the cavity:

i) When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

ii) Remove wire twist-ties from paper or plastic bags before placing bag in oven

iii) If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord , or shut off power at the fuse or circuit breaker panel.

iv) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.

17. WARNING: Microwave heating of beverages can result in delayed eruptive boiling therefore care must be taken when handling the container.

18. DO NOT operate using microwave only or combination function without food or liquid inside the oven as this may result in overheating and may cause damage.

19. NEVER remove the exterior of the oven.

20. NEVER remove any fixed internal parts of the oven.

21. NEVER tamper with the control panel, door, seals, or any other oven part.

22. DO NOT obstruct air vents/filters or steam outlet.

23. NEVER hang dish towels or cloths on any part of the oven.

24. WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

25. If the power cable is damaged in any way it MUST be replaced by an approved Service Agent.

26. When handling hot liquids, foods, and containers, care should be taken to avoid scalds and burns.

27. When heating liquids using microwave only or combination function, the contents should be stirred prior to heating to avoid eruptive boiling.

28. WARNING: The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature checked before consumption in order to avoid burns.

29. Never use the oven to heat alcohol, e.g. Brandy, rum etc. Food containing alcohol can more easily catch fire if overheated, observe caution and do not leave the oven unattended.

30. Never attempt to deep fry in the oven.

31. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

32. Children should be supervised to ensure that they do not play with the appliance.

33. Oven must not be operated without the air filter in place.

34. The minimum height of free space necessary above the top surface of the oven is 50mm (2Ins).

35. Only use utensils that are suitable for use in microwave ovens.

36. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.

37. The oven should be cleaned regularly and any food deposits removed.

38. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

39. The appliance should not be cleaned with a water jet.

SAVE THESE INSTRUCTIONS

PRECAUTIONS TO BE OBSERVED

1. Read this manual before using your oven.

2. As with all electrical appliances, it is wise to have the electrical connections inspected at least once a year.

3. The oven interior, door seals should be cleaned frequently, following the instructions described in the cleaning section, failure to do so could possibly result in a hazardous situation.

4. Switch off the oven at the end of all the cooking sessions for that day.

5. The oven should not be used to dry linen.

6. As with any cooking appliance, care should be taken to avoid combustion of the items within the oven.

7. Food in combustible plastic or paper containers should be transferred to a microwave/oven proof containers to avoid the possibility of ignition.

If smoke is observed:

- Switch off
- Isolate from the electrical supply
- Keep the door closed to stifle any flames

8. Items should be unwrapped when using convection and combination functions.

9. Eggs in their shells and hard boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.

10. Food with a skin, e.g. Potatoes, apples, sausages etc. should be pierced before heating.

11. Food should not be heated in a completely sealed container as the build-up of steam may cause it to explode.

12. Excess fat should be removed during 'roasting' and before lifting heavy containers from the oven.

13. In the event of glass breaking or shattering within the oven, ensure that food is totally free of glass particles. If in doubt, dispose of any food that was in the oven at the time of the breakage.

14. DO NOT attempt to operate the oven with: object caught in door, that does not close properly or damaged door, hinge, latch, sealing surface or without food in the oven.

SUITABLE COOKING UTENSILS

Manufacturer's instructions should be checked to determine the suitability of individual containers or utensils using each of the cooking functions. The following chart provides general guidelines:

Heat resistant containers		
Toughened glass Vitreous ceramics Earthenware (porcelain/crockery/china etc.)	✓ ✓ ✓	Do not use items with metallic decoration.
Metallic & Foil Trays		
Metallic trays DO NOT USE ANY OTHER METAL OR FOIL CONTAINERS	✓	Metallic trays may only be used in the oven cavity.
Plastic containers		
Dual-ovenable plastic containers	✓	(up to certain temperatures) are now available. Check manufacturer's instructions before use.
Disposables		
DO NOT USE Combustibles (paper/card etc.)	✗	
Other utensils		
Tie tags Cutlery Temperature probes	✗ ✗ ✗	No kitchen utensil should be left in food while it is cooking in the oven.

MAIN FEATURES

1 ON/OFF SWITCH

When switched ON the easyToUCH screen illuminates the oven controls. Note; turning this switch OFF does not isolate the oven from the electricity supply.

2 easyToUCH SCREEN CONTROL PANEL

See 'OPERATION & CONTROLS' for details.

3 RATING PLATE

Located on the right hand side panel of the oven states the serial number, model type & electrical specifications.

4 MenuConnect™

A USB socket located under the Merrychef logo allows changes to programs stored on the oven (See USB MenuConnect™ User Manual, and Operation & Controls section of this manual, for details of updating oven programs).

5 AIR OUTLETS

Air used to cool internal components and steam from the cavity escape through the air outlet vents located on the rear of the oven and side panel of the e2 model. The air outlets must be kept free from obstruction and they will not allow microwave energy to escape into the environment.

6 AIR INLET FILTER

The air filter situated at the upper rear of the oven is part of the ventilation system and must be kept free of obstruction and cleaned daily as described under 'Cleaning & Maintenance'. Note, the oven must not be operated without the air filter fitted.

7 DOOR HANDLE

This is a rigid bar which is pulled downwards and away from the oven to open.

8 OVEN DOOR

This is a precision-made energy barrier with three microwave safety interlocks. The door must be kept clean (see 'CLEANING') and should NOT be used to support heavy objects.

9 DOOR SEALS

These ensure a tight seal around the door. They should be kept clean and checked regularly for signs of damage. At the first sign of wear they should be replaced by a Merrychef approved Service Agent.

10 CRUMB FILTERS, IMPINGER PLATE & COOK PLATE

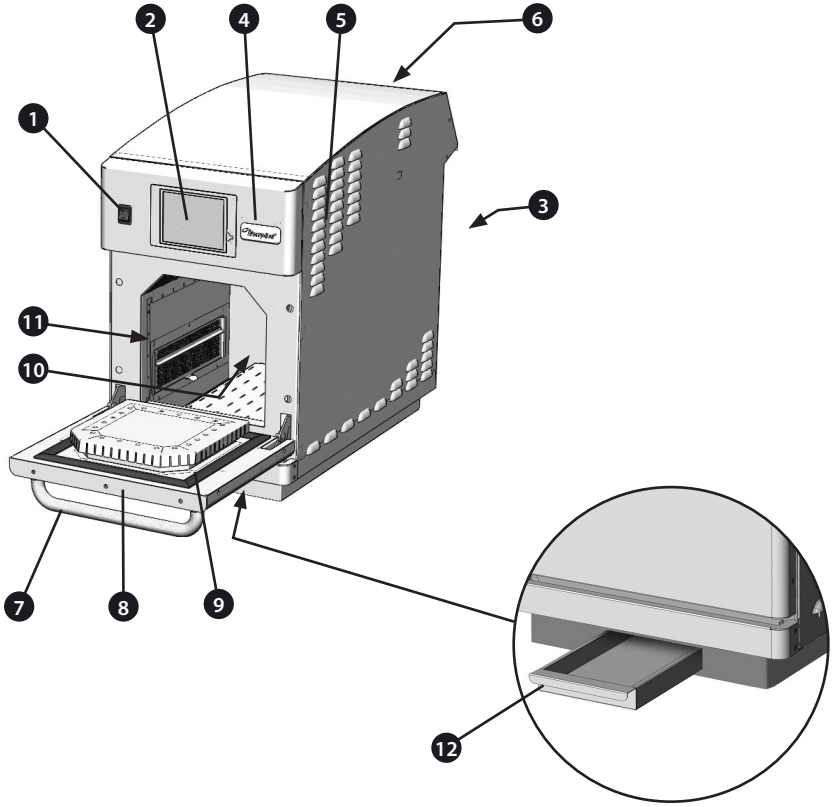
The metal crumb filters covering the convection paths in the oven cavity sides must be kept clean and free of debris. Great care should be taken when cleaning this area of the oven noting the different oven requirements shown under 'Cleaning & Maintenance' in this manual.

11 OVEN CAVITY

The oven cavity is constructed from stainless steel and must be kept clean by following the cleaning instructions in the 'Cleaning & Maintenance' section of this manual.

12 GREASE TRAY

The grease tray, located under the oven, must be cleaned daily. Carefully slide the tray forwards and away from the oven for cleaning.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TECHNICAL SPECIFICATIONS

Specifications

Description	unit	e2 Per Oven	e2P (TWIN)
Touch screen controls	programs	1024	
Ambient operating temperature	°C/°F	<40/104	
External HxWxD	mm	635x375x775	633x866x785
External HxWxD	inches	25x15x31	25x34x31
Internal HxWxD	mm	244x244x305	
Internal HxWxD	inches	9.6x9.6x12	
Cooking chamber	Ltr (cu.ins)	19.4 (1175)	
Power output microwave	Watts	1000	
Power output convection	kW	2.2/0.9 (13A), 2.2/1.3 (16A), 2.2 (20A)	2.2/0.9 (13A), 2.2/1.3 (16A)
Power supply	Hz	50 / 60	
Power supply	V	230 / 220	
Power supply	kW	2.97 / 3.01 (13A), 3.37 / 3.41 (16A), 4.27 / 4.31(20A)	5.94 / 6.02 (26A / 13A per oven) 6.74 / 6.82 (32A / 16A per oven)
Unpackaged oven weight nett	Kg (lbs)	68 (150)	
Sound pressure level	dB(A)	<70	
Microwave Frequency	MHz	2450 Nominal	
Ingress Protection	N/A	IPX3	

EC Declaration of Conformity

Manufacturer

1) Brand Headquarters	**2) Factory**
Manitowoc Foodservice UK Ltd.	Manitowoc Foodservice UK Ltd.
Ashbourne House,	Provincial Park,
The Guildway,	Nether Lane,
Old Portsmouth Road,	Ecclesfield,
Guildford.	Sheffield.
GU3 1LR	S35 9ZX

Equipment details

Generic Model Numbers eikon e2

Description Commercial Combination Microwave Oven

Declaration of Conformity with directives and standards

The manufacturer hereby declares that its commercial combination microwave ovens listed above comply with the following directives and standards.

Compliance with Directives

The commercial combination microwave ovens comply with the relevant provisions of the following European Directives

EMC 2004/108/CE LVD 2006/95/EC RoHS 2002/95/EC MD 2006/42/EC

Harmonised Standards Applied

The commercial combination microwave ovens comply with the relevant requirements of the following European standards.

- EN 60335-2-90: 2006 +A1 (excluding Annex EE ship board requirements)
- EN60335-2-42:2003 + A1:2008
- EN 60335-1: 2002+A11+A1+A12+A2+A13+A15
- EN 62233:2008
- EN 55014-2:1997 + Corrigendum:1997 + A1:2001 + A2:2008in accordance with Category IV requirements
- EN55014-1:2006+A1:2009
- EN61000-3-2:2006+A1:2009+A2:2009
- EN61000-3-11-2000

  EN 55011:2009 + A1:2010 Classification: Class B, Group 2

Mains terminal disturbance voltage	Table 6
Radiated disturbance, magnetic field*	Table 9
Radiated disturbance, electric field	Table 9

- AS/NZS CISPR 11

Radiated disturbance	CISPR 11:2011 Class A
Conducted disturbance	CISPR 11:2011 Class A

- AS/NZS CISPR 14

Quality and environmental management

Manitowoc Foodservice UK employs a quality management system in accordance with EN ISO 9001:2008 and a certified environmental management system in accordance with EN ISO 14001.

Serial Number example (Rating Plate):

Serial number: YY MM SITE SERIAL

i.e. 10 06 2130 12345 (1006213012345)

Oven manufactured 2010 in June at Sheffield (UK), production number 12345.

Model Number: MODEL, CONFIGURATION, CONVECTION, MICROWAVE, VOLTAGE, HERTZ, MAINS LEAD, PLUG TYPE, COMMUNICATIONS, REVISION, CUSTOMER/ACCESSORIES, REGION.

i.e. e2 B F X 30 5 A B U 2 GM EU (e2BFX305ABU1GMEU)

model: e2 Sealed base, 1300W, 1000W, 230V, 50Hz, L+N+E (2.5mm EU), 2-pin plug, USB, 2, General Market, European.

Compliances:

EU Directives

EMC 2004/108/EC

LVD 2006/95/EC

RoHS 2002/95/EC

MD 2006/42/EC

CE

INSTALLATION

OVEN LOCATION AND POSITIONING

Choose a site away from major heat sources.

DO NOT position so that hot air is drawn in from fryers, grills, griddles, etc.

A heat barrier to the height of the oven must be installed if sited next to a burner, stove or range.

Place the oven on a permanent nonslip/nonflammable flat surface that is LEVEL, STABLE and STRONG enough for the oven and contents.

Allow per oven, a minimum clearance (A) of 2 inches (50mm) around the oven for hot air to escape.

Allow sufficient clearance (B), in front of the oven for the door to open fully.

The air intake is located at the rear top of the oven (1) and it is important that the airflow is as cool as possible and not preheated by other appliances such as burners, stoves, ranges, fryers, grills and griddles as this will deteriorate the life and performance of the oven.

Do not affix labels/stickers to oven other than those applied or approved by the manufacturer.
The appliance is to be supplied through a residual current device (RCD) having a rated residual operating current of 30mA.

This appliance is intended for counter top applications, it is not recommended to be placed on counter tops greater than 1100mm from the ground or below a height likely to cause repetitive injury or strain due to the ergonomics of its installation.

When installing ensure that it is safe to both remove and place products into the oven without causing injury.

DANGER!
THIS APPLIANCE MUST BE EARTHED. FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK AND DEATH.

The oven must be connected to a separate electrical supply installed by a qualified and approved electrician.

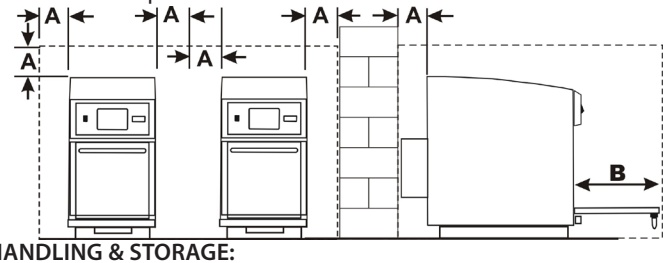
A suitably rated isolating switch with a 3mm contact gap on all poles should be fitted for each oven installed.

If you are in any doubt about your electrical supply, seek the advice of a qualified electrician.

Twin oven configurations

Position adjacent ovens allowing the minimum clearances shown. Note that if a Parent oven is used, this is connected to the mains supply and on the rear panel a mains socket for the Dependant oven is provided.

Do not plug any other appliance than the Dependant oven into this socket.



HANDLING & STORAGE:

When moving an oven always observe and follow National and local requirements for lifting and moving heavy objects. Do not use the oven door handle to lift oven.

When not in use, electrically disconnect the oven and store safely in a dry cool place, do not stack ovens.

QUICK START GUIDE: QUICK SERVICE OVEN

START UP

1. Switch the oven on;

Make all the relevant safety checks and ensure the oven is clean and empty before pressing the oven switch down to activate the oven.

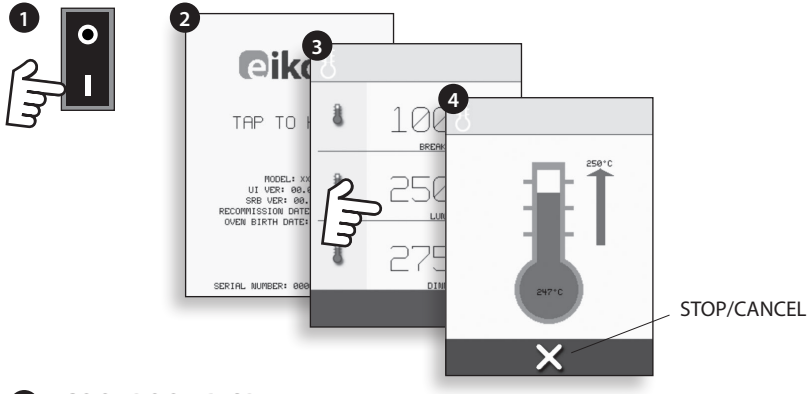
2. The easyToUCH screen illuminates with the display briefly showing the serial number and oven data.If required, to keep the data on the screen, Lightly tap the screen once to freeze the display, tap again to continue.

3. When the oven is setup with two or more preheating temperatures a choice is displayed.

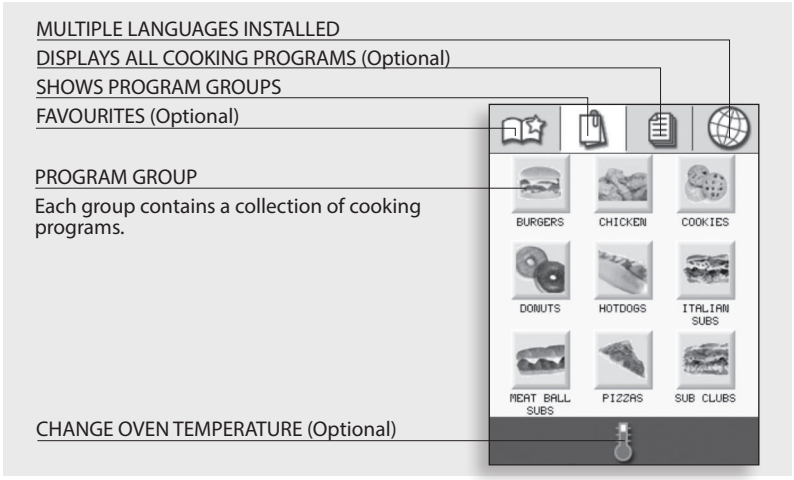
Scroll arrows at the bottom of the screen indicates there are more temperature choices not shown on screen, if necessary, use the scroll arrows, then select the temperature required to start preheating the oven.

4. During preheating the display shows the progress as the oven heats up to the set temperature. (To stop the oven heating touch the red 'X' symbol.)

5. The oven is ready to use when the 'COOKBOOK' is displayed.



5 COOKBOOK DISPLAY



USING A COOKING PROGRAM

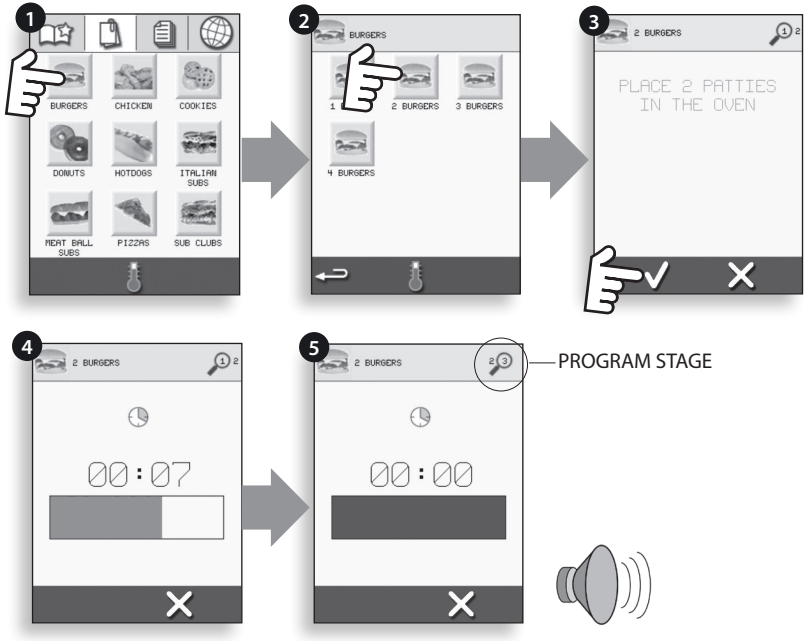
Taking all the necessary precautions to ensure you do not burn yourself, open the oven door to place the food into the hot oven and close the door.

1. Select a program group, for example, 'BURGERS' to display the individual cooking programs.
2. Select a cook program to start, for example, 2 BURGERS.
3. Follow instructions if displayed on the screen.
4. Touch the green tick to cook.

The cooking time counts down for each program stage.

5. When the program ends a red bar is displayed usually with an audible sound - open the door or touch the red 'X' to return to the cook program.

Note; opening the oven door during cooking stops the cooking program and displays a warning. Closing the door allows the user to continue or cancel the cooking program.



easyToUCH MAIN MENU & KEYBOARD SCREEN

MAIN MENU SCREEN:

1. DEVELOPMENT MODE enables multistage cooking programs to be developed, then stored under a name and symbol for reuse.

2. PRESS & GO allows quick access to use the cooking programs that are already stored.

3. COOKBOOK contains the oven's cooking programs. It displays Favourites, Cooking Program Groups and a complete listing of all cooking programs available.

4. CLEANING/TEMP CHANGE allows the oven temperature to be changed and the oven to be prepared for cleaning with reminders displayed to assist during the cleaning process.

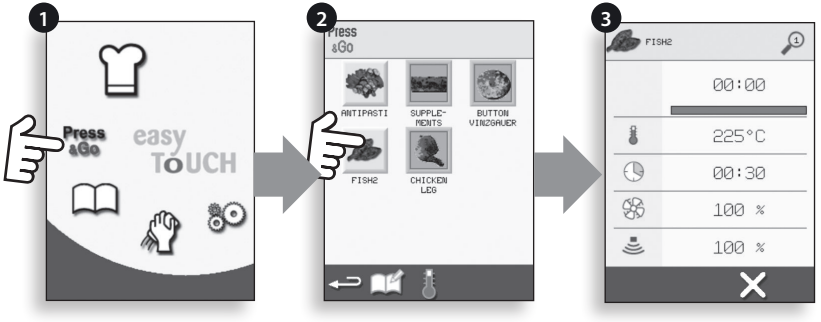
5. SETTINGS are used to control the oven settings and functions including time and language, loading cooking programs and for service and maintenance purposes.

6. KEYBOARD SCREEN is used to enter an authorised password to enter data for programs and may restrict operator access to some functions.

PRESS & GO

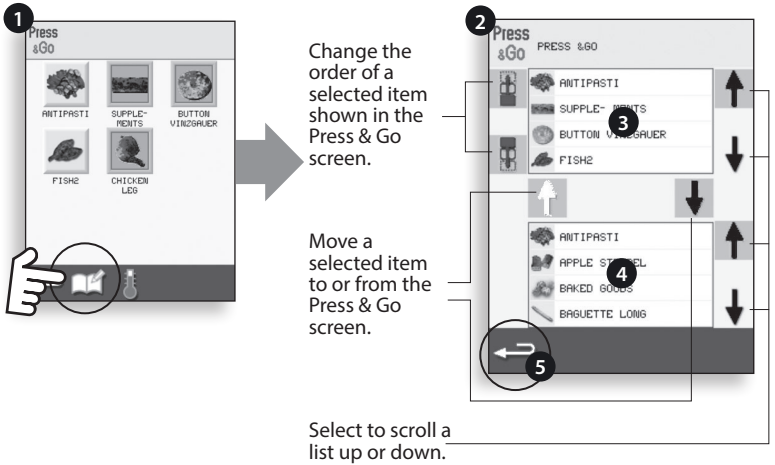
Running a cooking program from the Press & Go menu.

1. Select 'PRESS & GO' from the main menu screen.
2. Select the item required to cook.
3. The display shows the cooking time count down. The timer bar turns red to indicate the cooking cycle has finished.



Choosing which cooking programs are shown in the 'PRESS & GO' menu screen.

1. After selecting 'PRESS & GO' from the main menu screen, select the EDIT symbol.
2. Two lists are displayed, the 'PRESS & GO' menu items are shown in the upper list and the lower list shows other menu items which are available. Both lists can be scrolled up or down using the arrows on the extreme right.
3. Select an item, then choose whether to change its order within the menu or to remove it into the lower list.
4. Select an item to move into the upper list, making it available in the 'PRESS & GO' menu.
5. Select backspace to return to the menu screen when finished.



USING A COOKBOOK PROGRAM

WARNING: ENSURE THERE IS FOOD PRODUCT IN THE OVEN BEFORE STARTING A COOKING PROGRAM.

To find the required Program in the cookbook.

1. Select 'COOKBOOK' from the main menu screen.

2. Select the ALL MENUS symbol.

3. Use scroll up/down arrows to find the program.

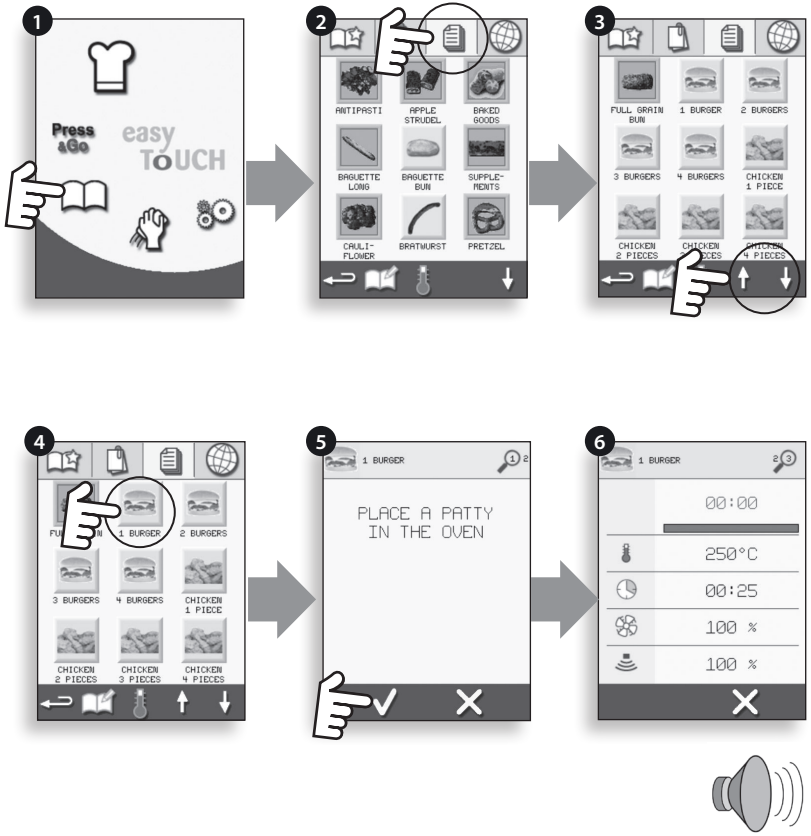
NOTE: if an image has a red line around it the oven temperature is set too high or too low for that recipe. See 'CHANGING THE OVEN TEMPERATURE'.

Taking all the necessary precautions to ensure you do not burn yourself, place the food product into the hot oven cavity and close the door.

WARNING:
HOT SURFACE HAZARD

countdown timer, or an instruction is displayed first; follow the stage instruction then select OK to start cooking. If the oven door is not opened within 30 seconds a warning message appears.

6. The cooking timer counts down to zero and makes a sound to indicate an operator action is required at the end of a cooking stage or the end of a cooking program.



Once the cooking program has finished, opening the oven door to remove the food returns the display to the 'COOKBOOK' screen.

Note; opening the oven door during cooking stops the cooking program and displays a warning. Closing the door allows the user to continue or cancel the cooking program.

To check the oven temperature when cooking, lightly tap the temperature displayed, the oven cavity temperature is shown with an asterisk.

SCREEN SAVER

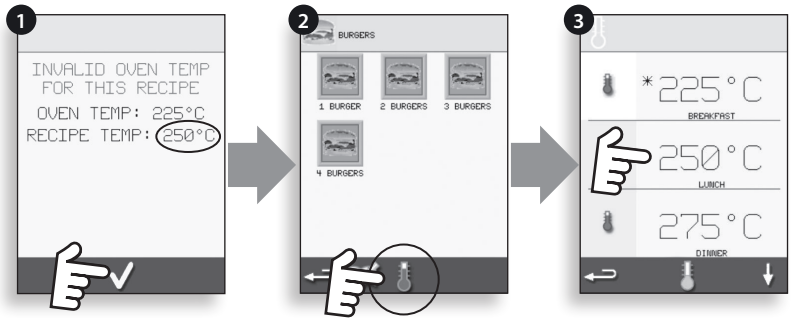
An active screen saver will mask the screen showing a moving image. To use the touchscreen, tap the screen to deactivate the screen saver.

CHANGING THE OVEN TEMPERATURE

1. Take note of the temperature required for the recipe and select OK.

2. Select the temperature symbol.

3. An asterisk next to the number indicates the present oven temperature, select the required oven temperature for the recipe. Once the oven is at the required temperature continue from selecting the 'COOKBOOK' in step 1.



COOLING THE OVEN DOWN BEFORE CLEANING

Oven cool down

IMPORTANT: the oven must be cooled down before the cleaning processes are carried out.

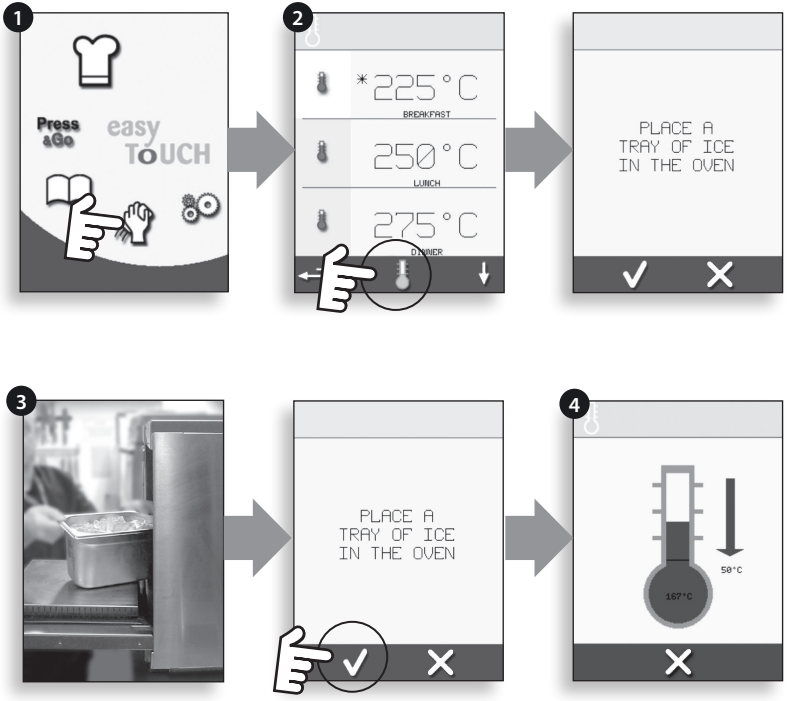
1. In Full Serve mode, select the CLEANING symbol from the main menu.

2. In Full or Quick Serve mode, select the blue thermometer symbol to disable heating and start the cooling cycle.

3. Taking all necessary precautions place a suitable heaped container of ice, into the hot oven cavity. Select the OK symbol to continue.

4. The cooling progress is displayed and takes approximately 30 minutes.

5. The oven is now ready for cleaning. Select OK on the screen after completing each stage.



Preparing to clean the oven

For the oven to operate at peak efficiency, the cavity, door, air filter and grease filter must be kept clean.

A daily cleaning routine will ensure that you comply with the required hygiene standards and will help to maintain and prolong the efficiency of your oven.

Equipment required (not supplied):

Non-caustic proprietary branded oven cleaner, heat proof gloves, protective rubber gloves, non–abrasive nylon scrub pad, cleaning towel and cloths, eye protection and dust mask (optional).

CAUTION: WEAR PROTECTIVE RUBBER GLOVES WHEN CLEANING THE OVEN.

NEVER use sharp implements or harsh abrasives on any part of the oven.

WARNING: DO NOT USE CAUSTIC CLEANERS ON ANY PART OF THE OVEN OR OVEN CAVITY AS IT WILL CAUSE PERMANENT DAMAGE TO THE CATALYTIC CONVERTORS

Complete COOL DOWN procedure and allow the oven and accessories to cool before commencing cleaning.

DO NOT USE TOOLS

DO NOT USE WATER JET

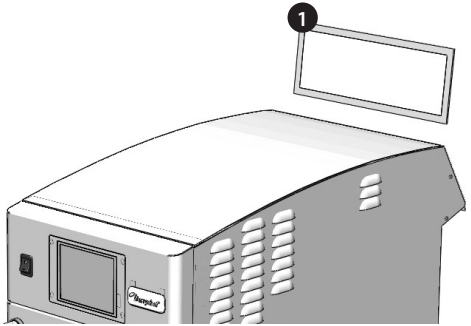
Cold oven CLEANING INSTRUCTIONS e2

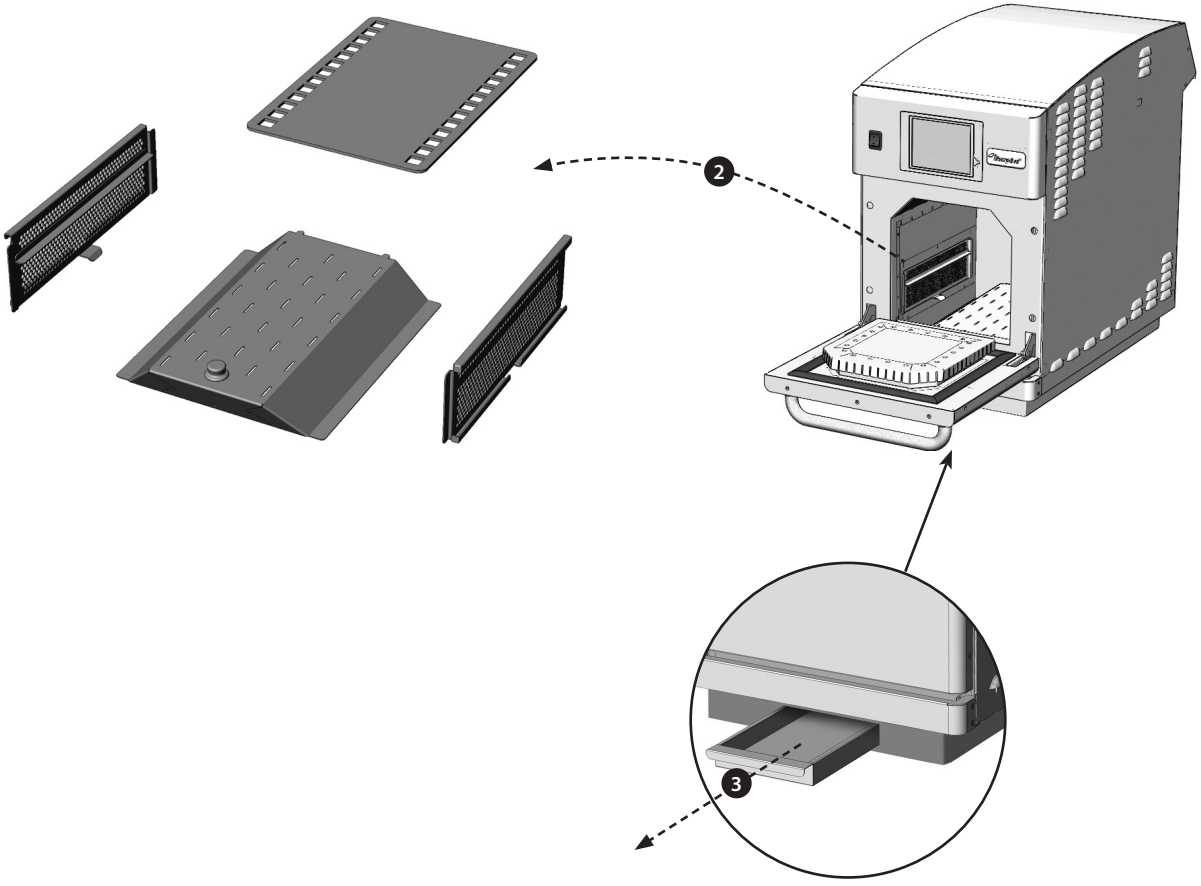
REMOVE & CLEAN Oven Parts:

1. Remove the air filter at the rear of the oven by sliding upwards.
2. Open the oven door and remove the crumb filters, impinger plate and cook plate.
3. Carefully slide the grease tray forwards to remove from the oven and dispose of the contents responsibly following any applicable guidelines or regulations.

Wash all parts in warm soapy water. Wash off using a clean cloth and plenty of clean, warm water.

Dry using a fresh, clean cloth.

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3

CLEAN THE OVEN:

1. Remove any spillages with disposable paper wipes.

Use a dry clean brush to remove any food particles from between the oven floor and the inside of the front door.

2. Wear protective rubber gloves and protective glasses, carefully spray a non-caustic proprietary branded Oven Cleaner onto all the internal surfaces of the oven except the door seal (A).

DO NOT spray directly into the fan opening at the rear and towards the sides of the oven.

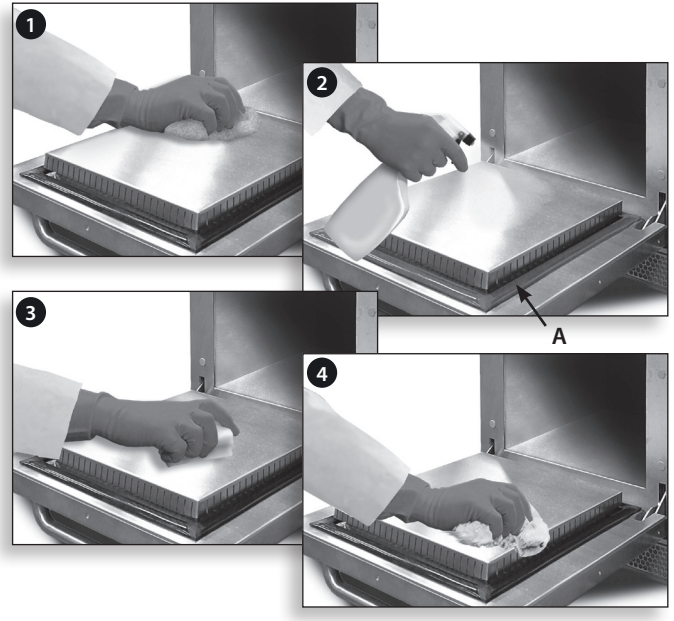
3. For difficult areas, leave to soak for 10 minutes with the oven door open.

Use a non–abrasive nylon scrub pad/sponge to clean the cavity, roof and the inside of the door. Do not scrub the door seal or use metallic scourers.

4. Wash off using a clean cloth and plenty of clean warm water and dry using a fresh clean cloth or paper towel.

Replace all the cleaned oven parts.

Close the oven door and wipe the outside of the oven with a damp cloth.



DO NOT USE THE OVEN WITHOUT A CLEAN AIR FILTER IN PLACE

APPLY OVEN PROTECTOR:

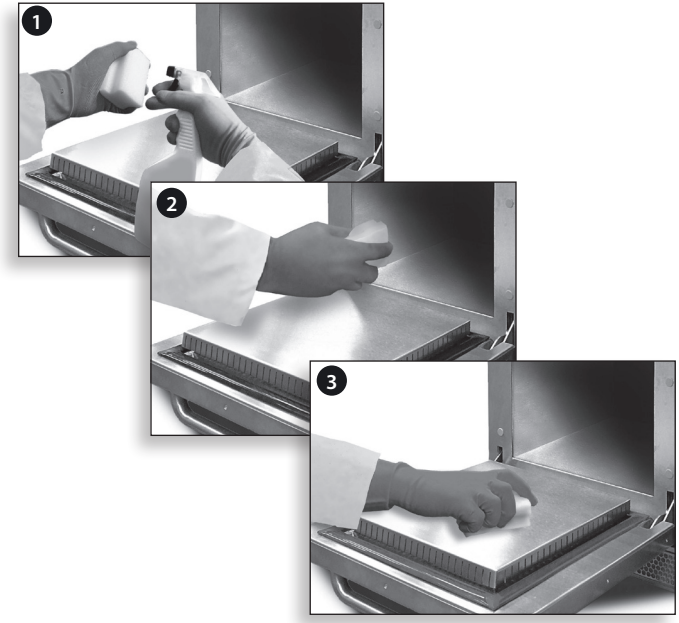
1. Only apply to a clean oven. Spray proprietary branded Oven Protector onto a sponge.

2. Spread Oven Protector lightly onto the internal surfaces of the oven avoiding crumb filters and cooking plates.

3. Spread Oven Protector lightly onto the internal surface of the oven door avoiding the door seal.

Switch on the oven and preheat. When the oven has reached operating temperature it will take about 30mins to cure the Oven Protector.

Note: Oven protector turns light brown when cured.



FAULT FINDING CHART

Although every effort is made to ensure your oven will continue to perform to a high standard, please check the chart to see if the problem can be easily resolved before contacting your service agent.

PROBLEM	POSSIBLE CAUSE	REMEDY
The oven does not work and the display screen is blank	The oven has no power	Check if there is a power cut. Check the isolator switch is ON or the oven is plugged in correctly. Check the oven switch is ON.
Some screen controls do not work	Unauthorised access	Contact the authorised user.
Display shows a warning message	Details are shown on screen	Follow the instructions displayed.
The oven does not cook the food correctly	Oven not clean Food not at correct temperature Modified or wrong program selected Food wrapped Food removed early	Clean the oven (see cleaning). Use the correct cooking program. Unwrap food for non-microwave cooking. Check all the cooking stages have been followed correctly.
The oven does not finish cooking	Warning message displayed Oven door opened Oven overheating	Close oven door. Allow the oven to cool down. Check and remove any restrictions around the air vents.
Display shows an error code	Oven malfunction	Note the error code and contact your Service Agent.

Correct disposal of this product (Waste Electrical & Electronic Equipment)

Applicable in the European Union and other European countries with separate collection systems.

This marking shown on the product or its literature indicates that it should not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office for details of where and how they can take this item for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

Merrychef reserves the right to change product specifications without notice and accepts no liability for any inaccuracies, errors or ommissions contained herein.

Merrychef

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